



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food Reinspection #1

MICHAEL A. BATZLER  
BATZLER'S TRACKSIDE INN  
8762 N GRANVILLE RD  
MILWAUKEE, WI

**4/22/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

Code Number	Description of Violation	Correct By
2-301.14	After touching the food with her hands, inspector instructed to don gloves. Employee did not wash her hands first.  Employee handled raw burger meat and then went and used the bar ice scoop without taking her soiled gloves off first and washing her hands. Inspector put contaminated scoop in the kitchen to be sanitized. Employees must wash their hands before working with food.  Kitchen staff needs to be retrained on when, where and how to wash their hands and in between glove changes.	4/29/2013
3-301.11	Line cook touched a ready to eat sandwich with her bare hands. Employees may not touch ready-to-eat food with their bare hands. Wear gloves when handling food.	4/29/2013



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

## Health Department

## Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

4-501.114	<p>The bar dishwasher was not sanitizing the glassware, call for service and use the kitchen dishwasher in the mean time. The chemical sanitizer used for food equipment must be approved and used following label instructions .</p> <p>When the staff set up the sanitizer bucket in the kitchen, insufficient bleach level.</p> <p>Buy chlorine test strips and check levels for 100ppm.</p>	4/29/2013
5-202.11	<p>1. At the bar, replace the hot water faucet handle that is missing.</p> <p>2. At the spray arm repair the cold lower faucet handle to shut off.</p> <p>Properly repair plumbing.</p>	4/29/2013
6-301.12	<p>No paper towel at the bar handsink. Provide single service toweling for all handsinks.</p>	4/29/2013

### Notes:

The computer will not allow the original text to be modified.

### NOTES:

1. No bleach test strips were present and the sanitation buckets could not be tested.
2. No paper towel at the bar hand sink.
3. The bar faucet is not repaired.

On 4/22/2013, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature